



Chocolate Hazelnut Tartufo

Oscar · 28/09/2024



Prep Time

1 day 4 hrs

Difficult

Medium

Servings

1 day 4 hrs 40 mins

Description

My variation on a delicious dessert we experienced in Rome this spring Called tartufo because it resembles a truffle

Ingredients

- - 2 cups whole milk - 1 cup heavy cream - ? cup white sugar - 4 egg yolks - ? cup white sugar - ½ cup chocolate-hazelnut spread (such as Nutella®) - 2 tablespoons instant espresso powder - ½ teaspoon vanilla extract - 3 ounces fine quality bittersweet chocolate
- finely chopped - 8 maraschino cherries - ½ cup frozen whipped topping
- thawed

Instructions

1. Combine milk
2. cream
3. and 1/3 cup sugar in a medium saucepan over medium heat; stir until the sugar dissolves
4. about 3 to 5 minutes. In a separate bowl
5. beat egg yolks and 1/3 cup sugar until the egg yolks are light in color
6. about 4 minutes. Stir 1/2 cup of the milk mixture into the egg yolks
7. then pour all of the egg mixture into the saucepan
8. stirring continuously. Cook
9. stirring continuously
10. until mixture thickens enough to coat the back of a metal spoon
11. 8 to 10 minutes. Remove from heat. Add the chocolate hazelnut spread
12. espresso powder
13. and vanilla
14. stirring until well combined. Pour through a mesh strainer into a bowl. Refrigerate several hours until cold. Pour into an ice cream maker and freeze according to manufacturer's directions. Transfer gelato into an airtight container and place in freezer until solid. To make the tartufo: Scoop 4-ounce portions of gelato and form into balls using your hands. Poke a hole in each ball and place 1 cherry in each
15. cover with gelato
16. and place on a baking sheet. Roll gelato balls in the grated chocolate until coated and return to the freezer until ready to serve. Serve with whipped topping
17. if desired.